

OUR MENU

LUNCH

DINNER

(GF) - Gluten-Free | * Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SIGNATURE

STARTERS

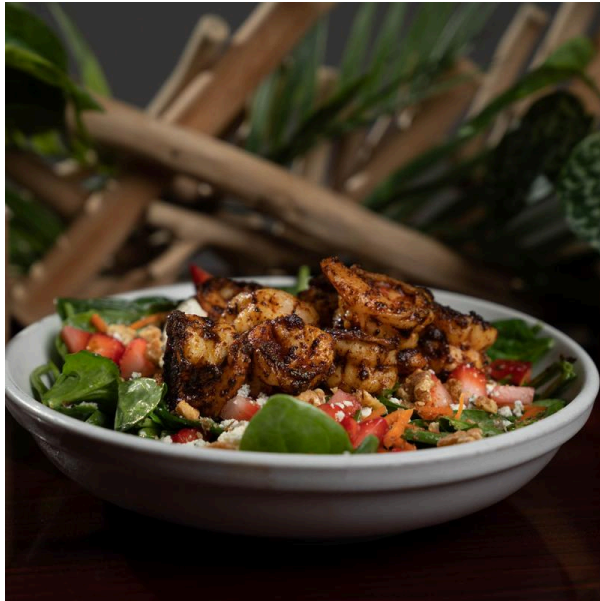
Add to any full-size salad: Grilled Chicken \$6.99 | Grilled Shrimp (GF) \$12.99 | *Grilled Salmon \$14.99

Riptides Signature House Salad (GF)

Mixed greens, red onions, Kalamata olives, tomatoes, three cheese blend,

Classic Caesar Salad

Chopped romaine, shaved parmesan, tossed in a house-made Caesar dress



Strawberry Spinach Salad (GF)

Fresh baby spinach, sliced strawberries, candied pecans, diced carrots, bleu cheese

Cobb Salad (GF)

Mixed greens, grilled chicken, bacon, cucumbers, hard-boiled eggs, bleu cheese

Riptides Chopped Salad (GF)

Greens, tomatoes, cucumbers, candied pecans, and crumbled bleu cheese,

*Calamari Fritti

Hand cut, lightly breaded, fried to a golden brown, served with homemade marinara

*Shrimp & Scallop Ceviche (GF)

Pico de gallo, mango, salsa verde, fresh lime juice, cilantro, chopped jalapenos

*Oyster Rockefeller (GF)

Freshly shucked oysters, spinach, applewood smoked bacon, a blend of Italian herbs

Chesapeake Crab Dip

Fresh lump crab meat, cream cheese, savory herbs, and spices, topped with red sauce and old bay.



*Blackened Seared Ahi Tuna (GF)

Seared yellowfin tuna, served with pickled ginger, wakame salad, wasabi aioli

Beet Salad (GF)

Mixed greens, roasted red beets, mandarin oranges, salted sunflower seed.

Bleu Wedge Salad (GF)

Wedge of iceberg lettuce, bleu cheese crumbles, cherry tomatoes, applew
a balsamic drizzle.



STEAMERS



*Specialty Oysters (GF)

1/2 dozen - MP | 1 dozen - MP • Served raw or steamed. Ask your server about the weekly specialty oysters available.

MP

pi | B:

er Che

h remo



lo, BB

1 Dry |

e, car

HANDHELDS

Served on local bread from Buffa’s Italian Bakery. Accompanied by French fries and coleslaw • Gluten-free buns available

Grilled Cajun Mahi - Mahi Sandwich (GF)

\$16.99

Blackened mahi-mahi, lettuce, tomato, red onion, Cajun spiced aioli.

Club Sandwich

Smoked turkey, black forest ham, applewood smoked bacon, Wisconsin sl

Seafood Quesadilla (GF)

Shrimp, lump crabmeat, pico de gallo, grilled onions, mozzarella, and che

Chicken Quesadilla

Grilled chicken, pico de gallo, grilled onions, mozzarella, and cheddar che

Crispy Chicken Club

Chicken breast, applewood smoked bacon, Wisconsin cheddar, lettuce, toi

Fried Cod Sandwich

Fresh fried cod, lettuce, tomato, remoulade sauce, toasted broiche.

*'Po' Boy

Fried oysters or shrimp with lettuce, tomato, hickory-smoked bacon, Wisc

*Crab Cake Sandwich

Hand-made lump crab cake, seared, lettuce, tomato, remoulade sauce, toa

HOMEMADE

She Crab Soup (GF)

New England Clam Chowder (GF)

Soup du Jour (GF)

FLAME BROILEI

All burgers are served with French fries and coleslaw | You may substitute th
+\$2.50 | Gluten-free b

*Mushroom Swiss Burger

Sautéed onions, mushrooms, melted swiss cheese, dijon aioli.

*Backyard Bacon Burger - Triple B

Traditional cheeseburger topped with Wisconsin sharp cheddar cheese, serve

*Oscar De La Burger

Lump crab meat, fried egg, Wisconsin sharp cheddar cheese, lettuce, tomato,

*Bacon Bourbon Cheeseburger

Bourbon pepper jam, American cheese, caramelized onions, applewood smo

*Black & Bleu Burger

A blackened seasoned burger with melted bleu cheese crumbles, Hickory sm

FRIED LUNCH BASKETS

All lunch baskets are served with French fries and coleslaw.

One Basket

\$14.99

Choice of one basket: Oyster Basket, Fish Basket, Shrimp Basket, Chicken Tenders Basket

BOWL

LUNCH TACOS

Gluten-free option - corn tortillas.

Tacos

\$17.99

Two flour or corn tortillas, shredded lettuce, fresh pico de gallo, salsa verde, queso fresco, pickled onions, ancho aioli, choice of one protein:
Blackened Chicken, Blackened Shrimp, Blackened Mahi Mahi, Firecracker Shrimp.

SIGNATURE SIDES

Hand Cut French Fries

\$5.99

Butter Whipped Potatoes

\$5.99

Garlic Sautéed Green Beans

\$5.99

Charro Black Beans

\$5.99

Sweet Potato Fries

\$5.99

Sauteed Baby Spinach

\$5.99

Coconut Jasmine Rice

\$5.99

Beer Battered Onion Rings

\$5.99

Loaded Sweet Potatoes	\$5.99
Roasted Brussels Sprouts	\$5.99
Wood Fired Corn	\$5.99
Smoked Gouda Mac & Cheese	\$5.99